



New Year's Celebration

A Note from the Owners & Staff:

Thank you for choosing our family's restaurant to celebrate the new year. Each of tonight's entrees include a Champagne Toast, our Hearth-baked Bread, and your choice of Appetizer or Soup, Salad and Dessert. We are so elated to be a part of your evening and we wish you and your family all the best in 2018.

Sincerely,
Chef Gary & Lisa Edwards
Joe & Sandy Fasula

Our Signature Open Fire Hearth Breads

Our signature hearth bread is served with
Roasted Garlic Hummus & Honey Thyme butter

Appetizers & Soup

(Choice of One or add \$7 if you would like both an appetizer and soup)

Duck Confit Strudel with Cherry and Port Wine Reduction



Shrimp Cocktail Poached White Shrimp served with
Chef Gary's Cocktail Sauce, Fresh Lemon and Capers Berries



Free Roaming Smoked Chicken Manchego Grits and Panetta-Braised Greens



Roasted Butternut Squash Mac Cheese Goat Cheese Roasted Fall Squash
Apple Cider Reduction and Toasted Filberts



Lamb Spinach Ravioli with Wild Mushroom Cream Sauce and Roasted Yellow Tomatoes



Seared Scallops with Lentil Beignets and Creamed Spinach



Pork Jagger Schnitzel Berkshire Pork sliced thin and lightly Breaded with
Lingonberry and Red Cabbage



Lobster Bisque Laced with Cream, Fine Herbs and Sherry Wine



French Onion Gruyere Caramelized Onions in Fresh Stock, Capped
with our Hearth-Baked Bread and Swiss Gruyere Cheese

Lead Plate Salads

(Choice of One)

Caesar Salad Torn Romaine with Onion, Kalamata Olives, Our Own Hearth-baked
Croutons, Lemon Caesar Dressing and Grated Asiago Cheese



Fresca Garden Salad Mixed Salad Greens with Tomatoes, Cucumber, Onion, Our Own
Hearth-baked Croutons and your choice of our Chef-made Dressings



Orange Cognac Salad Mixed Field Greens tossed with Our Signature Orange Cognac
Dressing, Dried Cranberries, Candied Walnuts, and Gorgonzola



Entrées Selections

(Choice of One)

Free Roaming Chicken Chasseur Slow roasted and simmered with Wild Mushroom Sherry Cream Sauce finished with Diced Tomato over Gnocchi ~60



10 oz Butter and Chardonnay Poached Lobster Tail with Ranch seasoned Truffle Pommes Frites and Vegetable Mélange ~84



***Prime Pork Chop** with Five Onion Sauce, Cabernet & Cherry-braised Red Cabbage and Herbéd Crushed Potato ~78



***Chatzau Briand** Roasted Sliced Tenderloin served with Maytag Au Gratin Potatoes, Shallot and Wild Mushrooms, accompanied by Chef's Roasted Root Vegetables ~79



Poached Lobster and Scallop Pappardelle Lobster Meat and Sea Scallops tossed in Sherry Lobster Volute ~74



***Surf and Turf** Sliced Beef Tenderloin and Jumbo Lump Crab cake with Saffron and Pea Risotto, Hollandaise and Haricots Vert ~86



Mediterranean Striped Bass with Yellow Lentil Purée, Coconut Curry Charred Tomato Sauce and Roasted Smashed Cauliflower with Baby Potatoes ~75



Harissa Spiced Blackened Shrimp with Grilled Pineapple Onion Chutney and Sweet Potato Cakes ~69



Vegetarian Chesapeake "Crab" Style Hearts Palm Cake with Whipped Cauliflower Creamed Spinach and Lentil "Meatballs" ~49



Fire Grilled Veal Chop with Gorgonzola Au Gratin Potatoes and Bacon & Leek Compound Butter ~65

Our Homemade Desserts

(Choice of One or add \$3 for each additional)

Your server will tempt you with Chef Cathy's gourmet desserts.

After Dinner Drinks

We offer a Wide Assortment of Cordials and Liqueurs. Please ask your server for a copy of our extensive beverage list.

*Denotes items that may be cooked to order. Eating raw or undercooked meats, eggs or shellfish, severely increases the risk of food borne illness